WSET

WSET Level 3 Award in Wines

A world of knowledge

wsetglobal.com

Session 8

Red, white and rosé wines of southern Rhône Valley and southern France

Red wines of Spain Part 1 and white wines of Spain and Portugal

FRANCE
0 50 100 150 km
0 50 100 miles
N
Côtes de Gascogne IGP
Pays d'Oc IGP
English Channel
Bay of Biscay
BELGIUM
GERMANY
LUX
SWITZERLAND
ITALY
SPAIN
ANDORRA
MEDITERRANEAN SEA
Lille
Reims
CHAMPAGNE
R. Marne
Paris
R. Seine
Troyes
Strasbourg
ALSACE
R. Rhine
Mulhouse
FRANCE
R. Loire
Nantes
Tours
LOIRE VALLEY
BURGUNDY
Dijon
R. Saône
BEAUJOLAIS
Lyon
ALPS
THE DORDOGNE
Bordeaux
BORDEAUX
R. Garonne
Massif Central
Valence
R. Rhône
RHÔNE VALLEY
SOUTH WEST FRANCE
Toulouse
Montpellier
Avignon
Marseille
Perpignan
SOUTHERN FRANCE
Pyrenees
50°N
48°N
46°N
44°N
42°N

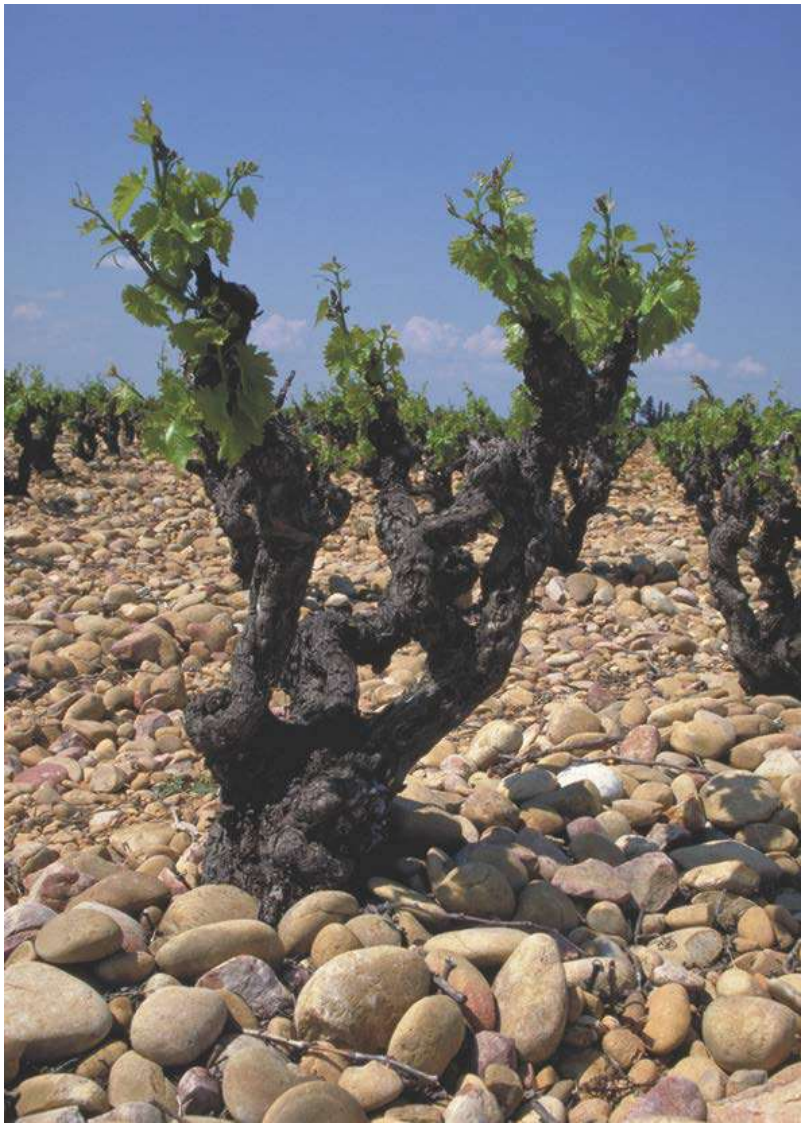
Southern Rhône

Key black grape varieties

- Grenache
- Syrah
- Mourvèdre
- Cinsault

Key white grape varieties

- Grenache Blanc
- Northern Rhône varieties

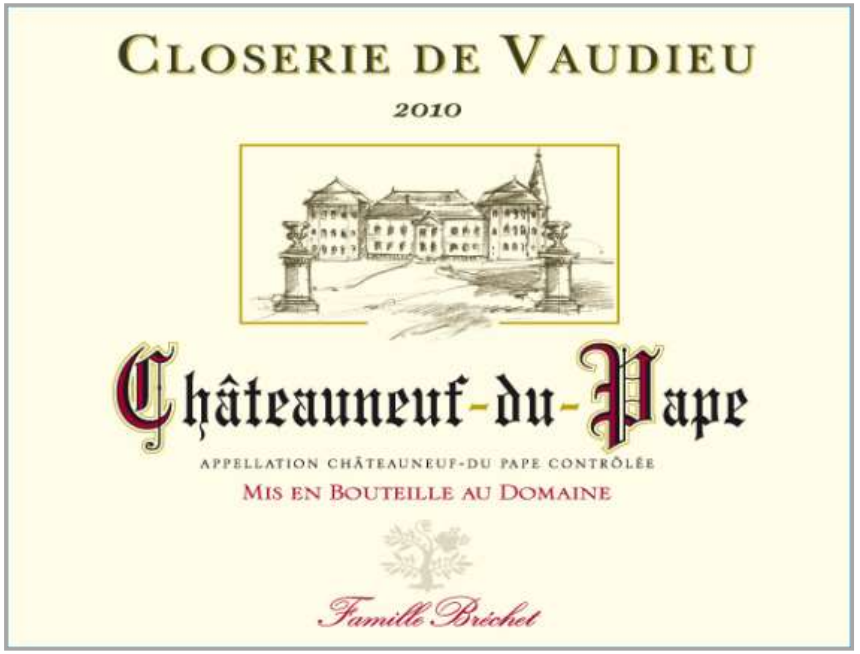


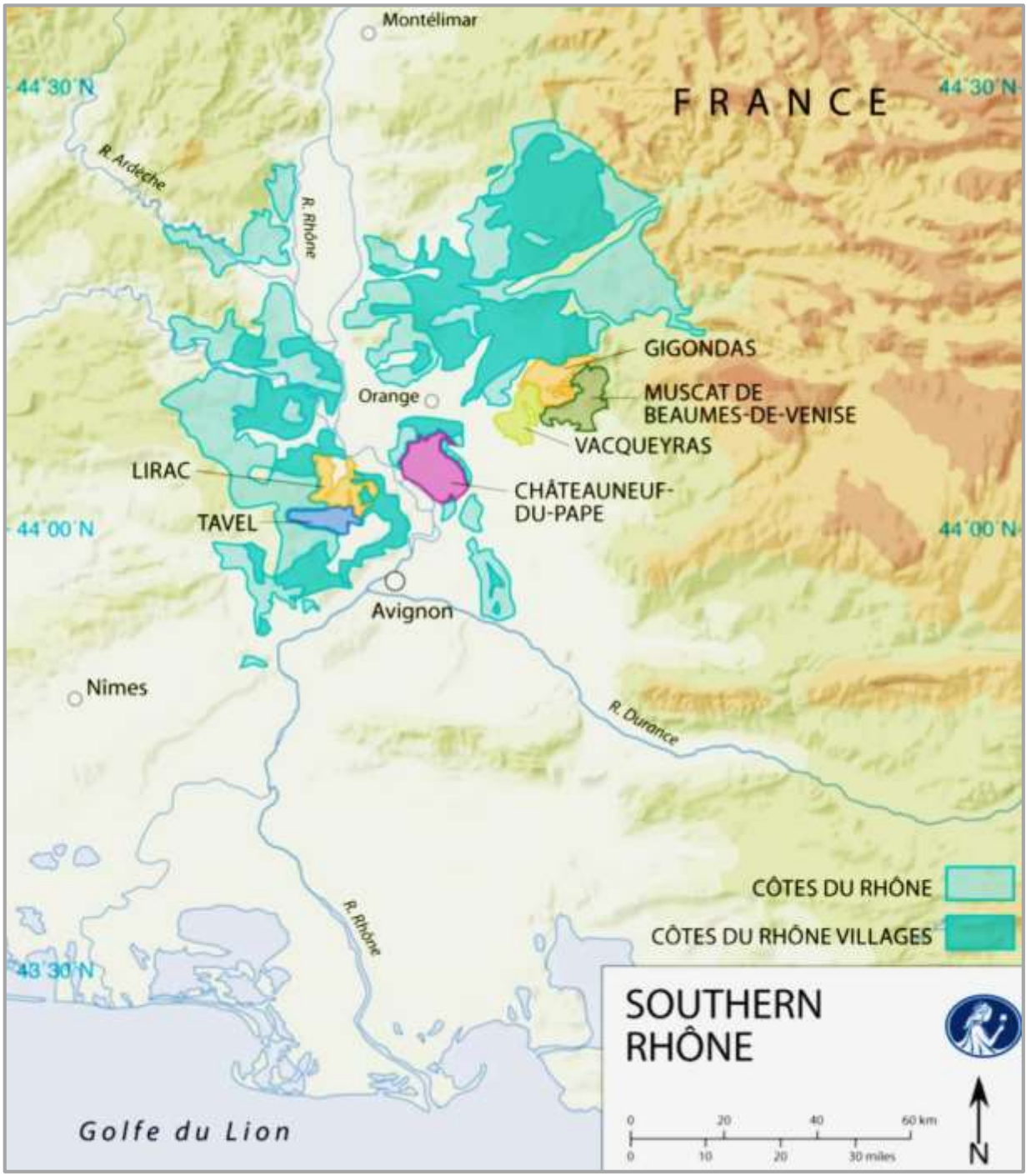
Grenache wines of Southern Rhône

Winemaking options

- Rosé
- Red
  - simple

    inexpensive
  - complex premium




Montélimar
44°30'N
FRANCE
R. Ardèche
R. Rhône
GIGONDAS
Orange
MUSCAT DE
BEAUMES-DE-VENISE
VACQUEYRAS
LIRAC
CHÂTEAUNEUF-
DU-PAPE
TAVEL
44°00'N
Avignon
Nîmes
R. Durance
CÔTES DU RHÔNE
CÔTES DU RHÔNE VILLAGES
43°30'N
SOUTHERN
RHÔNE
Golfe du Lion
0 20 40 60 km
0 10 20 30 miles
N

Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

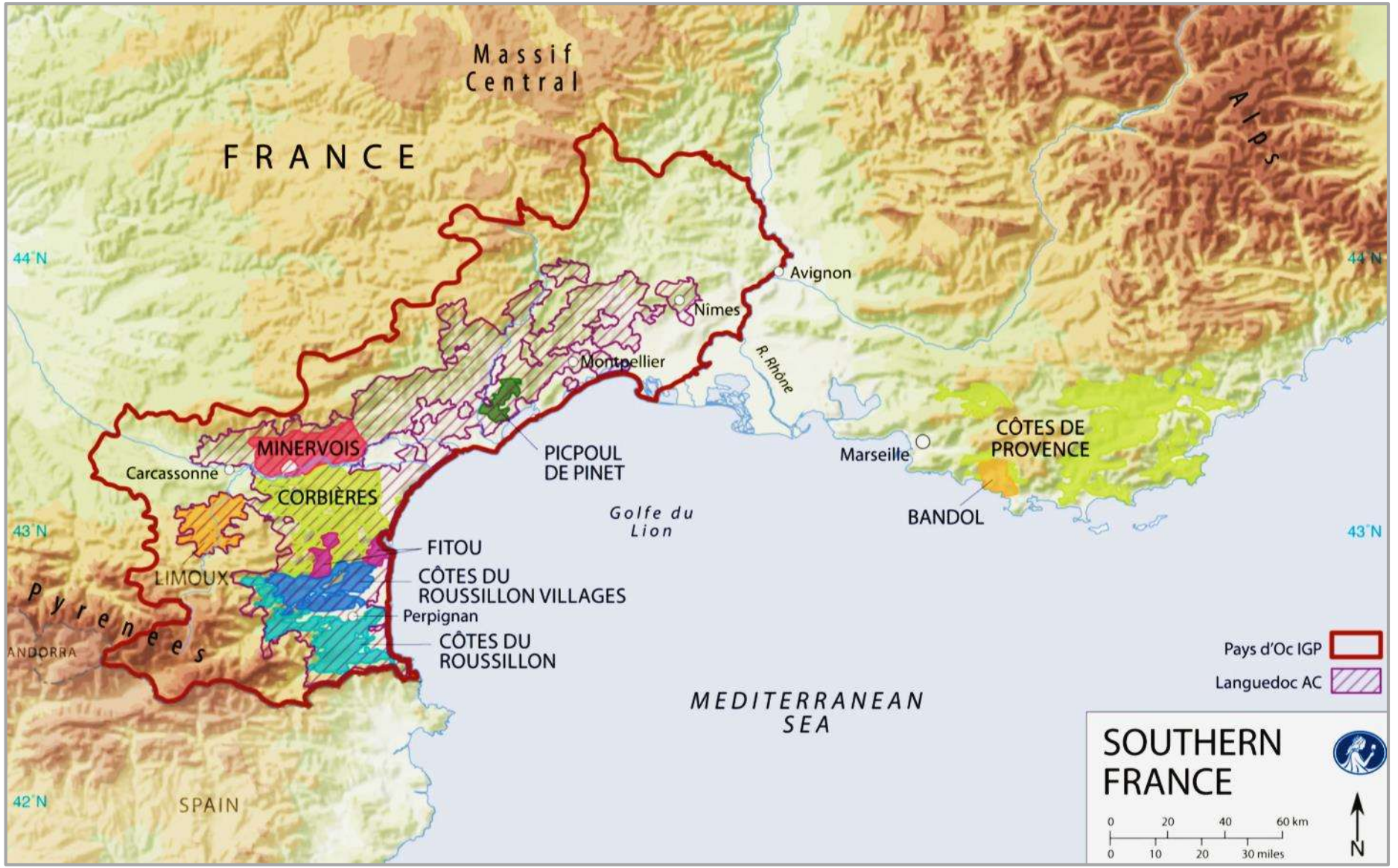
Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

Systematic Approach to Tasting

CONCLUSIONS **ASSESSMENT OF QUALITY**				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

Southern France



Southern France

Key local grape varieties

Black

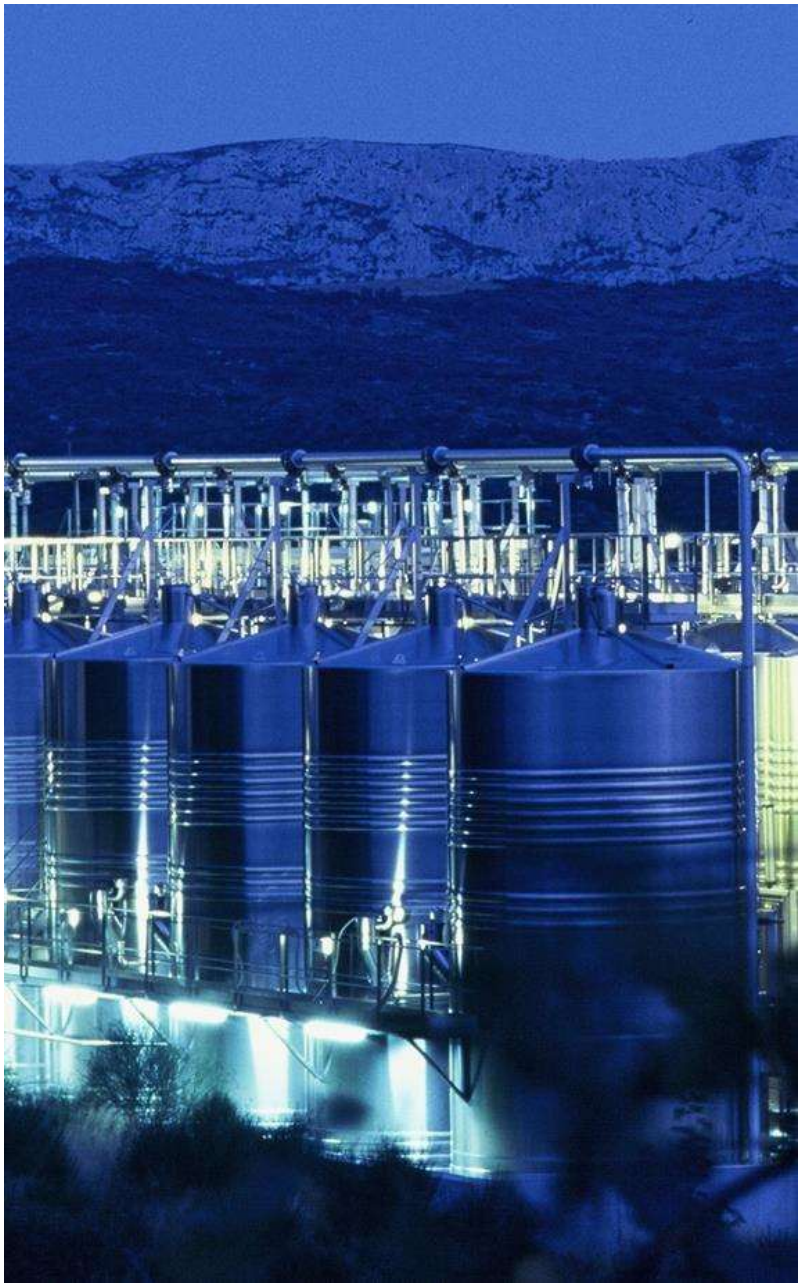
- Grenache
- Syrah
- Carignan
- Mourvèdre
- Cinsault

White

- Picpoul
- Grenache Blanc

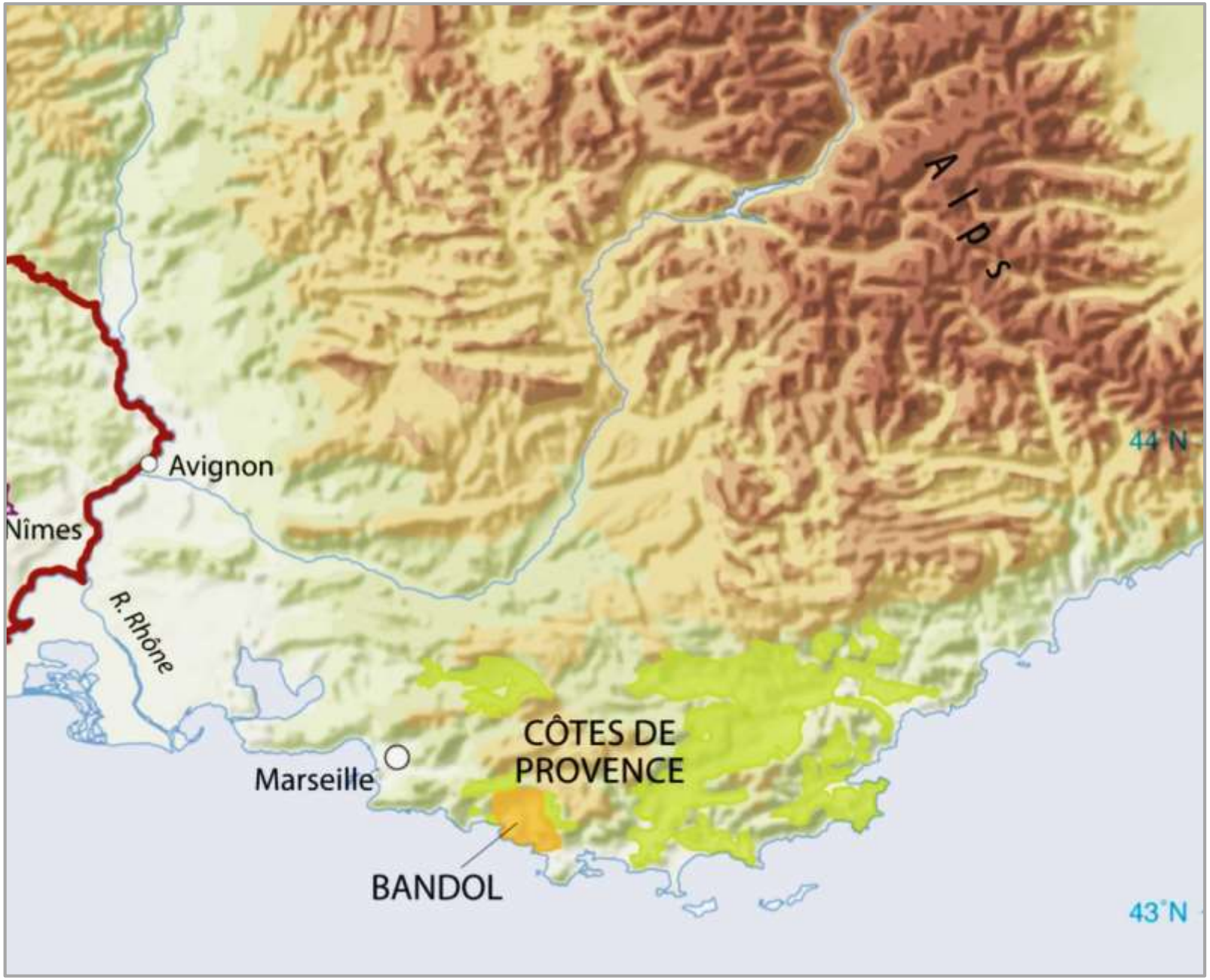
International varieties (IGP)

- Merlot
- Cabernet Sauvignon
- Sauvignon Blanc
- Viognier
- Chardonnay



Languedoc and Roussillon

Provence


ALPS
44°N
Avignon
Nîmes
R. Rhône
Marseille
CÔTES DE PROVENCE
BANDOL
43°N

Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

Systematic Approach to Tasting

CONCLUSIONS **ASSESSMENT OF QUALITY**				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

Bay of Biscay
FRANCE
A Coruña
Santander
Pamplona
Pyrenees
ANDORRA
Cordillera Cantabria
R. Miño
R. Ebro
BIERZO
León
RÍAS BAIXAS
Vigo
NAVARRA
CATALUNYA
RIOJA
RIBERA DEL DUERO
Zaragoza
PRIORAT
Barcelona
Valladolid
TORO
R. Duero
RUEDA
CARIÑENA
CALATAYUD
PENEDÈS
ATLANTIC OCEAN
Sierra de Gredos
Madrid
Sierra de Gudar
PORTUGAL
R. Tajo
Palma
LA MANCHA
Valencia
VALENCIA
R. Júcar
R. Guadiana
Badajoz
YECLA
VALDEPEÑAS
JUMILLA
Alicante
MEDITERRANEAN SEA
R. Guadalquivir
Sevilla
Sierra Nevada
JEREZ
Cádiz
Málaga
MOROCCO
44°N
42°N
40°N
38°N
36°N
SPAIN
Vinos de la Tierra de Castilla y León
Cava Villages
0 50 100 150 km
0 50 100 miles
N

Key black grape varieties of Mediterranean regions

Mediterranean varieties	*International varieties*
• Garnacha (Grenache) • Cariñena/ Mazuelo (Carignan) • Monastrell (Mourvèdre) • Tempranillo	• Cabernet Sauvignon • Merlot

Catalunya

FRANCE
ANDORRA
MEDITERRANEAN SEA
SPAIN
Pyrenees
42°N
42°N
CATALUNYA
Lleida
PENEDÈS
PRIORAT
R. Ebro
Barcelona
Tarragona
41°N
CATALUNYA
0 20 40 60 80 100 km
0 20 40 60 miles
N

Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

Systematic Approach to Tasting

CONCLUSIONS **ASSESSMENT OF QUALITY**				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

Spain

CARIÑENA
CALATAYUD
e Gredos
Madrid
Sierra de Gudar
LA MANCHA
Valencia
R. Júcar
VALENCIA
YECLA
Alicante
VALDEPEÑAS
JUMILLA
lquivir

Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

Systematic Approach to Tasting

CONCLUSIONS **ASSESSMENT OF QUALITY**				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

Spain – key white grape varieties

Spanish varieties	International varieties
• Viura (Macabeo) • Albariño • Verdejo	• Chardonnay • Sauvignon Blanc • aromatic varieties

Bay of Biscay
FRANCE
A Coruña
Santander
Pamplona
Pyrenees
ANDORRA
Cordillera Cantabria
R. Miño
R. Ebro
BIERZO
León
RÍAS BAIXAS
Vigo
NAVARRA
CATALUNYA
RIOJA
RIBERA DEL DUERO
Zaragoza
PRIORAT
Barcelona
Valladolid
TORO
R. Duero
RUEDA
CARIÑENA
CALATAYUD
PENEDÈS
ATLANTIC OCEAN
Sierra de Gredos
Madrid
Sierra de Gudar
PORTUGAL
R. Tajo
Palma
LA MANCHA
Valencia
VALENCIA
R. Júcar
R. Guadiana
Badajoz
YECLA
VALDEPEÑAS
JUMILLA
Alicante
MEDITERRANEAN SEA
R. Guadalquivir
Sevilla
Sierra Nevada
JEREZ
Cádiz
Málaga
MOROCCO
44°N
42°N
40°N
38°N
36°N
SPAIN
Vinos de la Tierra de Castilla y León
Cava Villages
0 50 100 150 km
0 50 100 miles
N

Portugal – key white grape varieties

Vinho Verde

- Alvarinho (Albariño)
- Loureiro
- Arinto

Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
Alcohol	low – medium – high
Body	light – medium(-) – medium – medium(+) – full
Flavour intensity	light – medium(-) – medium – medium(+) – pronounced
Flavour characteristics	
Primary	
Secondary	
Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

Systematic Approach to Tasting

CONCLUSIONS **ASSESSMENT OF QUALITY**				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old